

Commercial Water Dispenser 24.5 Ltr Normal & Hot Water

Rs. 24300 (GST Extra)

Introducing the Cookkart Commercial Water Dispenser, the ultimate solution for your hydration needs. This sleek and efficient dispenser provides both normal and hot water options with its generous 24.5-liter capacity. With its durable construction and user-friendly design, you can easily dispense the perfect temperature water at the touch of a button. Ideal for offices, restaurants, and other commercial settings, this dispenser is a must-have for keeping your staff and customers refreshed and energized. Upgrade to the Cookkart Commercial Water Dispenser today and experience the power of convenience and efficiency in one compact unit.



Technical Specifications

Dimension in MM (L X W X H)	: L 365 x W 355x H 780 MM
Flow rate -(Litres / Hour)	: 50
Heater Power In Watts	: 500
Insulation of Cooling Tank	: PUF /EPE
MOC -Faucets	: Brass -Chromium plated
MOC -Hot Water Tank SS 304	: Stainless Steel -0.8 mm Sheet
MOC -Housing SS304	: Stainless Steel -0.8 mm Sheet
MOC -Legs SS202	: Stainless Steel -2.0 mm Sheet
MOC -Normal Water	: LLDPE
Nett Weight in Kg (Apptox)	: 28
No .of Power cord	: 1
No.Of Faucets	: 2
Power supply (AC 50 HZ)	: 180 to 260 Volts
Purification Method	: Any combinations of Reverse Osmosis /Ultraviolet /Ozone
Storage Tank -Normal Water	: 22
Storage Tank -Hot Water	: 2.5

Application

1. Dessert Buffets: Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing guests to dip various treats in cascading melted chocolate.

2. Wedding Reception: They are a popular addition to wedding receptions, where guests can enjoy dipping items like strawberries, marshmallows, and pretzels in rich, flowing chocolate.

3. Birthday Parties: Chocolate fountains are a hit at birthday parties, providing a fun and interactive dessert experience for both kids and adults.

4. Corporate Events: They are used at corporate events, trade shows, and product launches to add a touch of sophistication and indulgence to the catering.

5. Fundraisers and Charity Galas: Chocolate fountains are also featured at fundraisers and charity galas to entice donors and guests with a luxurious and delectable treat.

Features

1. Adjustable Temperature Control: Chocolate fountain machines often come with adjustable temperature controls to maintain the chocolate at the desired consistency and prevent burning.

2. Tiered Fountain Design: They feature a tiered fountain design, allowing the melted chocolate to flow down multiple levels, creating an enticing visual display.

3. Dipping Accessories: Many machines come with dipping accessories such as skewers or forks for guests to use for dipping various treats into the chocolate.

4. Easy Assembly and Disassembly: They are designed for easy setup and disassembly, making it convenient for caterers and event planners to transport and operate the fountain.

5. Easy to Clean: Chocolate fountain machines are typically designed for easy cleaning, with removable parts that can be washed, ensuring that they can be used repeatedly for various events.